



Sans Soucis

FRENCH CUISINE

ENTRADAS

Scargots Bourguignonne

Caracoles servidos con hongos silvestres en costra de queso parmesano.

Fondue de Quesos (2 personas)

Variedad de quesos fundidos con reducción de vino blanco.

Salpicón de Camarón

Acompañado de pimientos tricolor.

ENSALADAS

Ensalada Orgánica

Con queso cabra, aliñada con vinagreta dulce.

Ensalada César

Servida con anchoas.

Ensalada Nicoisse

Tradicional receta francesa.

SOPAS

Crema de Mejillón al Azafrán

Sopa de hongos silvestres, champignon, setas y shitake.

Grand Mere

Tradicional sopa de cebolla servida con pasta hojaldrada .

APPETIZERS

Escargots alla Bourguignon

Snails served with wild mushrooms in a parmesan cheese crust.

Cheese Fondue (for two)

Melted in a white wine sauce.

Chopped Shrimps

Served with green, red and Yellow bell peppers

SALADS

Organic Salad

With goat cheese and sweet vinaigrette salad dressing.

Caesar Salad

Served with anchovies.

Nicoisse Salad

Traditional french recipe.

SOUPS

Saffron & Mussel cream

Wild mushrooms soup, musrooms variety drowned.

Traditional Grand Mere Soup

Onion soup served with puff pastry.





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PLATOS PRINCIPALES

Filete de Dorado

Relleno de Salmón, salsa de azafrán, verduras al vapor y tomate al olivo.

Corona de Camarones

Acompañado de puré de papa, betabel y ratatouille.

Magret de Pato al Grill

Servido con soufflé de papa y ajos tiernos, y salsa de uva.

Pollo Relleno

Con Mousse de champiñón, verduras a la mantequilla y salsa de Mariscos.

Paris en New York

Pastel de res con foie gras, baguette rústico y papa gajo.

Lomitos de Res

Costra de queso roquefort, papa horno y ratatouille.

Cassoulet

Cordero, tocino, alubias, salchicha, morcilla y vegetales.

POSTRES

Baklava

Pasta filo rellena de crema pastelera servida con salsa de tres azares.

Mousse de Chocolate

Con coulis de zarzamora y fresa.

Sabayón de Almendra

Flameado con licor de naranja.

Crêpes Suzette

Servidas con helado de vainilla.

MAIN COURSES

Mahi-mahi Fish Fillet

Stuffed with salmon, saffron sauce and steamed vegetables.

Shrimp Crown

Served with mashed potato, beet and ratatouille.

Grilled Duck Breast

Served with potatoes and tender garlic suffle and grape sauce.

Stufed Chicken

With mushroom mousse, buttered vegetables and seafood sauce

Paris in New York

Beef cake, homemade baguette and potato.

Crusted Beef Filet

Covered with a blue cheese crust, served with baked potato and ratatouille.

Cassoulet

Lamb, bacon, beans, sausage, black pudding and vegetables.

DESSERTS

Baklava

Cream filled paste served with zares sauce.

Chocolate Mousse

Blackberry and strawberries.coullis

Almond Sabayon

Baked with orange licour.

Crepes Suzette

Served with vanilla ice cream.

